

## SALADS

### Roasted Baby Beet Salad — 22 VG GF N

Arugula, Roasted Chioggia and Golden Beets, Pomegranate Arils, Roasted Pepitas, Pickled Red Onion, Candied Pistachios, Goat Cheese, Blood Orange Champagne Vinaigrette

### Caesar Salad — 23

Baby Romaine, Croutons, Parmesan Reggiano, House Made Caesar Dressing

#### Add:

Premium Black Angus Flatiron Steak\* (5 oz) 25

Kvaroy Arctic Salmon\* (6 oz) 24

Grilled All-Natural Chicken (6 oz) 18

Sautéed Shrimp\* (8) 18

## SHARED PLATES

### Korean Shrimp Tacos — 25

Gochujang Shrimp, Local Corn Tortillas, Kimchi Slaw, Miso Aioli, Tobiko, Lime

### Limelight Southern Style Chicken Tenders — 24

Buttermilk Marinated, Crispy Fried, Choice of 2 House Made Sauces. KC BBQ, Mango Habanero Hot Sauce, Buttermilk Ranch or Honey Mustard

Add: Nashville Hot 3

### Truffle Fries — 19 VG GF

Parmigiano Reggiano, Citrus Aioli

### Chicharron & Guacamole — 22 GF

House Made Chicharron, Tortilla Chips, Guacamole, Escabeche, Valentina Hot Sauce, Lime

### Shishito — 19 VE GF

Miso Sake Glaze, Toasted Sesame Seeds

### Charcuterie Board — 32

Chefs Seasonal Selection of Cured Meats and Cheeses with Condiments, Crackers, Grapes, Pickles, Crostini

## MAINS

### Limelight Wagyu Cheeseburger\* — 29

Double Wagyu Beef Patties, American Cheese, Limelight Sauce, Crisp Green Leaf Lettuce, Red Onion, Chef's Pickles, Brioche Bun, Fries

### Mushroom Veggie Burger — 25 VG

House Made Shiitake Mushroom Patty, Sliced Avocado, Aji Amarillo Aioli, Crisp Green Leaf Lettuce, Tomato, Red Onion, Fries

### Chicken Katsu — 28

Marinated Chicken Breast, Crispy Togarashi Panko Crust, Cabbage Slaw, Chef's Pickles, Chili Garlic Aioli, Shishito Pepper Relish, Brioche Bun, Fries

### Steak Frites\* — 51 GF

10oz Premium Angus Flatiron Steak, Fries, Cowboy Butter Sauce

Add: Sautéed Wild Mushrooms & Onions 6

### Kvaroy Arctic Salmon\* — 44

Lemon Piccata Butter Sauce, Toasted Mediterranean Fregola Salad, Broccoli Rabe, Heirloom Carrot

Add: À la carte: Fries 7 Sautéed Vegetables 8

Fresh Fruit 7 Focaccia & Pita Bread 6 Crudité 8

Caesar Salad 12 Green Salad 12

#### UPGRADE YOUR SIDE

Truffle Fries 9 Yuca Fries 5 Side Salad 4

Our front-of-house staff participate in a tip pool. Gratuities will be equitably distributed among staff

This is not a gluten and nuts free facility; gluten, nuts may be present due to cross contamination through kitchen equipment.

\*These items may be served raw or undercooked. Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. 20% automatic gratuity for groups of 6 or more.

## FROM THE PIZZA OVEN

### Fennel Sausage — 23

Marinara, Mozzarella, House Made Fennel Sausage,  
Caramelized Fennel, Pepperoncini, Sun-Dried Tomato,  
Parmesan Reggiano

### Diavola — 24

Marinara, Mozzarella, Pepperoni, Spanish Chorizo, Sopressata  
Picante, Pickled Fresno Chilies, Basil

### Margherita — 23 VG

Marinara, Fior di Latte Mozzarella, Sliced Campari  
Tomato, Basil, Sicilian Sea Salt

### Cheese — 19 VG

Marinara, Mozzarella

### Pepperoni — 20

Marinara, Mozzarella, Pepperoni

### Wild Mushroom & Pesto — 24 VG

Pesto, Mozzarella, Roasted Wild Mushrooms, Sun Dried  
Tomato, Crispy Garlic, Balsamic Glaze

### Prosciutto Crudo — 26

Marinara, Mozzarella, Arugula, Prosciutto,  
Truffle Oil, Parmesan Reggiano

### BBQ Chicken — 23

Kansas City BBQ Sauce, Roasted Chicken,  
Caramelized Onions, Mozzarella, Bacon Jam

#### GLUTEN FREE CAULIFLOWER CRUST +5

**Toppings:** Pepperoni, Fennel Sausage, Spanish Chorizo, Grilled Chicken, Smoked Provolone, Sun Dried Tomato, Fior di Latte +4 Prosciutto/Burrata/Linguica +5

Roasted Wild Mushrooms, Pepperoncini, Pickled Fresno Chilies, Sliced Campari Tomato, Sweet Peppers, Arugula, Caramelized Onions,  
Red Onions, Truffle Oil, Basil, Black Olives +3

Our pizza dough is made daily using high gluten "00" flour from Italy and our Marinara sauce is made from  
Pomodoro San Marzano D.O.P. Dell'Agro Sarnese-Nocerino, Italy

in-room  
delivery  
available

## DESSERTS

### Chocolate Chip Cookie Skillet — 17 VG

Hot Chocolate Chip Cookies, Vanilla Bean Ice Cream,  
Chocolate, Caramel Sauce

### House Made Sorbet — 12 VG GF

Chef's Selection of the Week

please inquire with your server about making your dish gluten free or vegan:



**vegan** dishes that do not contain products that come from animals



**vegetarian** dishes that include milk products such as milk, cheese, yogurt, and eggs, but no meat, poultry, or shellfish



**gluten-free** dishes that excludes the protein gluten, found in grains such as wheat, barley, and rye



dishes that contain peanuts or other nuts for those with nut allergies

Chris Cookson, Chef de Cuisine | Tom Lynch, Sous Chef

SPLIT PLATE CHARGE \$5

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